



## JOOSTENBERG ESTATE, BAKERMAT 2021

Bakermat, meaning “birth-place” or “cradle” in Dutch, pays homage to Joostenberg, home of the Myburgh family for 5 generations. This is the premium red wine from the estate and every effort has been taken to ensure that it is a genuine expression of the Joostenberg terroir.

### TASTING NOTES

Medium to full-bodied, dry, red wine with red berry and fynbos aromas. Fine, powdery tannins contribute to a long finish. Good for drinking now or maturing for the long haul.

### ANALYSIS

Alc 13.5%, RS 1.1g/l, TA 5.7 g/l, pH 3.59

### VINEYARD

Joostenberg is situated in the south western part of the Paarl region. The climate is Mediterranean (cold, wet winters and dry summers). Soils are a combination of decomposed granite and clay shale. Distance to the ocean is approximately 30km. The vines are farmed organically and every effort is made to follow practices that are respectful of the environment. Vine age varies from 4 to 21.

### VINIFICATION

Grapes were hand-harvested. The Cabernet Sauvignon was destemmed and the others were partially destemmed (60%). Fermentation in small open-topped tanks was followed by 22 months of maturation in seasoned 500L casks. No additives apart from a small amount of SO<sub>2</sub> were used during the winemaking process.

### VARIETIES

Syrah 56%, Cabernet Sauvignon 11%, Mourvèdre 22%, Grenache Noir 11%

